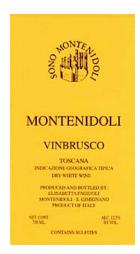
MONTENIDOLI BIANCO DI TOSCANA IGT 'VINBRUSCO'



Trebbiano Gentile and Malvasia Bianca. Straw yellow tending to golden. Stunning minerals, chamomile flowers, fruit, and a melancholy note with some earthiness. A wine of real substance and structure. Medium body, warm and soft. Pleasant, lingering finish. The perfect wine for Tuscan cuisine and for vegetarians. Excellent with Middle Eastern cuisine, with saffron flavored foods and with Oriental dishes. Organic.

Made from the free-run must of Trebbiano Gentile and Malvasia Bianca, the two white grapes of Chianti, and is given some more character by lees stirring. It ferments in steel and ages on the lees to acquire body and softness. This is a country wine of an earlier era now overshadowed by the success of Vernaccia.

Montenidoli, "the mountain of the little nests" is run by Elisabetta Fagiuoli who is the soul of the place, an inexhaustible font of energy and creativity. She and her dedicated team work all 59 acres of vineyards organically. The vineyards themselves are surrounded by 500 acres of woodland, covering the slopes of a hill opposite the storied towers of San Gimignano. The Etruscans were the first to discover this treasure and plant vines, then came the Romans and the Knights Templar. She and her partner Sergio arrived in 1965, heirs to a long farming tradition.

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Tasting Note:

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Shelf Talker:

